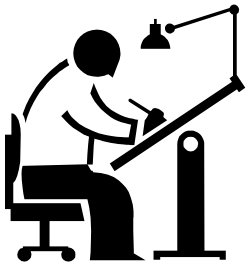
Welcome



JOINT CULINARY CENTER OF EXCELLENCE (JCCoE)
2010 RESERVE COMPONENT FOOD SERVICE WORKSHOP
FACILITIES AND EQUIPMENT DIVISION

"This is an UNCLASSIFIED information briefing."

Warrior Logisticians

Agenda

- Purpose
- Our Mission
- Standard Designs for Army Dining Facilities
- Standard design Dining Facility Sizes
- Operation Readiness Training Complex Floor Designs
- Requisition Food Service Equipment from Defense Supply Center, Philadelphia
- Food Program Manager Involvement in MCA Project
- How to find Food Service Equipment (FSE)/designs information on the JCCoE Web-Site
- Conclusion
- References

Purpose

In the Army, and especially in the rapidly changing Contemporary Operating Environment, a leader must know how the Army is moving forward with transformation and new Army dining facility designs for all services. This briefing will provide more insight on how the Army is taking dining facility design to a new level and going “Green“ using better technology to develop and design dining facilities.

Facilities & Equipment Division

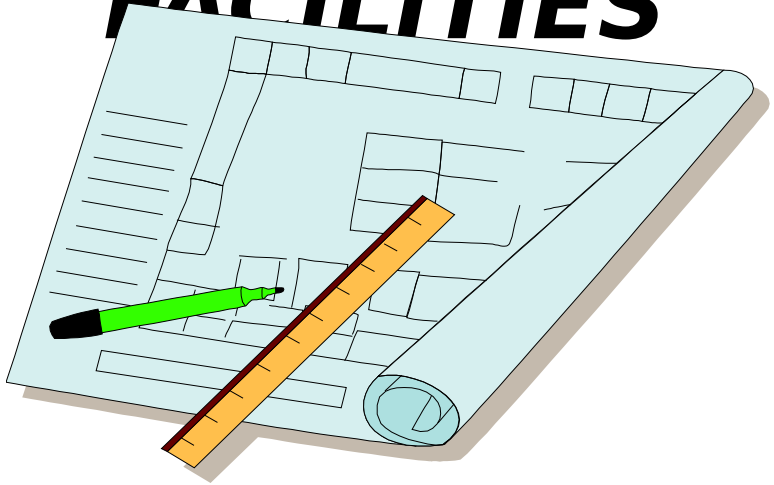
- *Mission: Provides assistance to army installation around the world. Our main focus areas are garrison facilities layout designs, dining facility equipment, army field feeding equipment.*

- Submits required FSE budgets for all MCA projects.

- Prepare equipment schedule for dining facilities and forward to the army corps of engineers

- Subject matter expert for Defense Supply Center Philadelphia, U.S Army Combined Arms Support Command, U.S. Army soldier system Center on new field feeding equipment.

STANDARD DESIGNS AND TRANSFORMATION ARMY DINING FACILITIES



Army Dining Facility Transformation

- Work with the Norfolk District Corps of Engineers (NDCOE) on developing new standard designs for Army dining facilities based on the MILCON transformation and LEED certifications

- Standard designs are being developed using the Building Information Models (BIM) . The BIM show the dining facility in 3-D document.

- BIM Designs are used as the construction document to reduce design time

What is LEED?

LEED stand for Leadership in Energy and Environmental Design (LEED) Green Building Rating System. The program encourages and accelerates global adoption of sustainable green building and development practices through the creation and implementation of universally understood and accepted tools and performance criteria.

How does it impact the Army overall MCA construction?

- Army new dining facility is leading the way in going green and incorporating LEED program such as:
- Energy saving ideas: Waste pulping system
- Water efficiency: placing meter on building
- Improved indoor environmental quality: state of the art ventilation system
- Recycle material: being use for flooring and wall materials
- Electrical volts requirement has changed from 208 volts to 480s volts to reducing the electrical requirement and saving energy

How the Design Build Team Benefits

Coordination Within 3D, 4D, & 5D BIM

- **Sustainable Design**
- **Less Duplication of the Same Information**
- **Lead Time**
- **Quicker Bids**
- **Marketing of the Team**

ARMY STANDARD DESIGN FOR DINING FACILITIES

Definitive Designs size & Classification of Dining facilities

Permanent Party

- 251-500 person, 240 seats, 18,000 sq ft
- 501-800 person, 384 seats, 19,500 sq ft
- 801-1300 person, 624 seats, 26,500 sq ft

BT/AIT Training

- 1300 person, 546 seats, 30,500 sq ft
- 2600 person, 1092 seats, 56,000 sq ft

Army Reserved and National Guard Stand alone

- Larger
- Small

FORT McCOY

An architectural depiction shows what the new Battalion Dining Facility at Fort McCoy will look like upon completion

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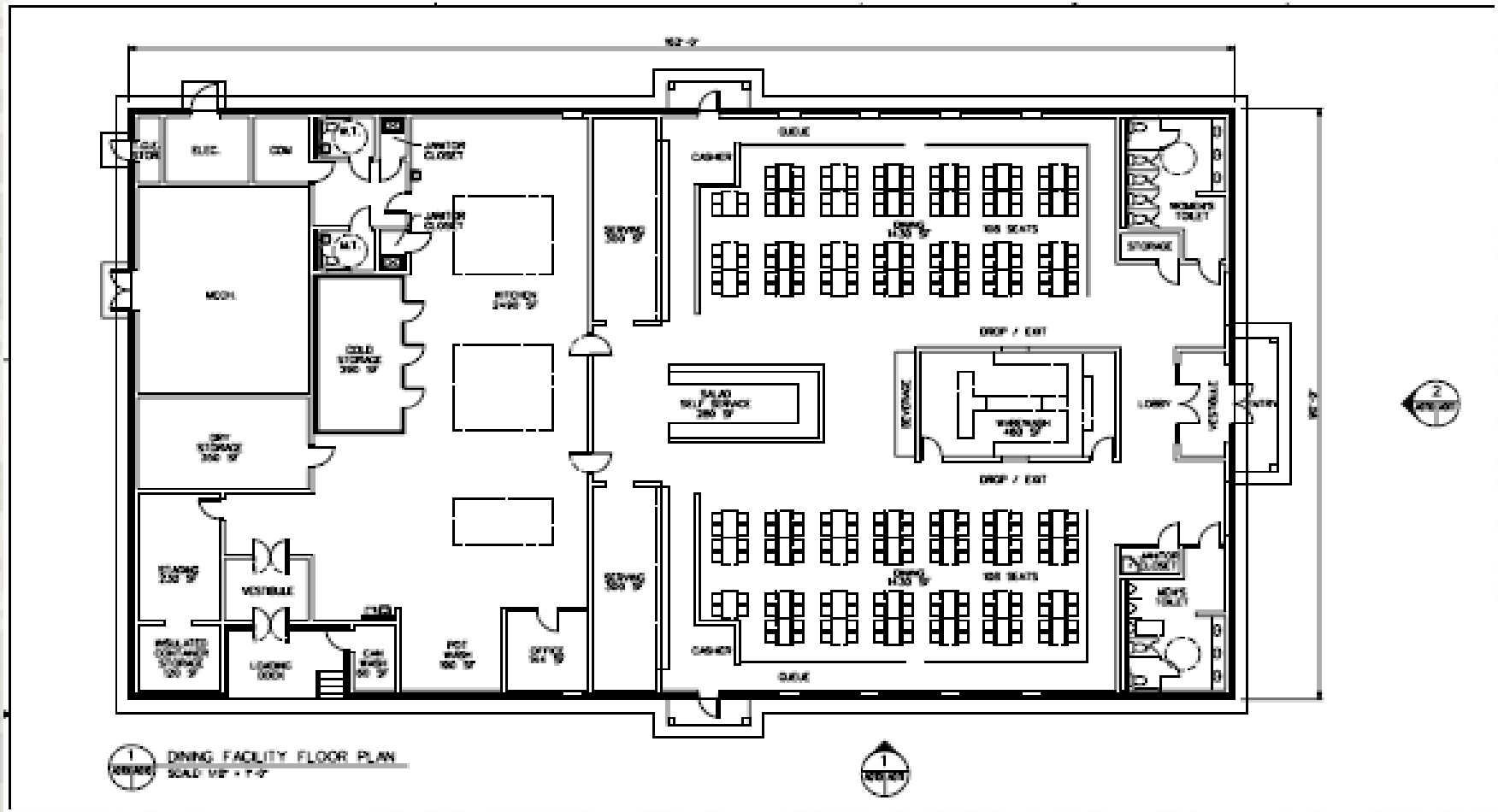
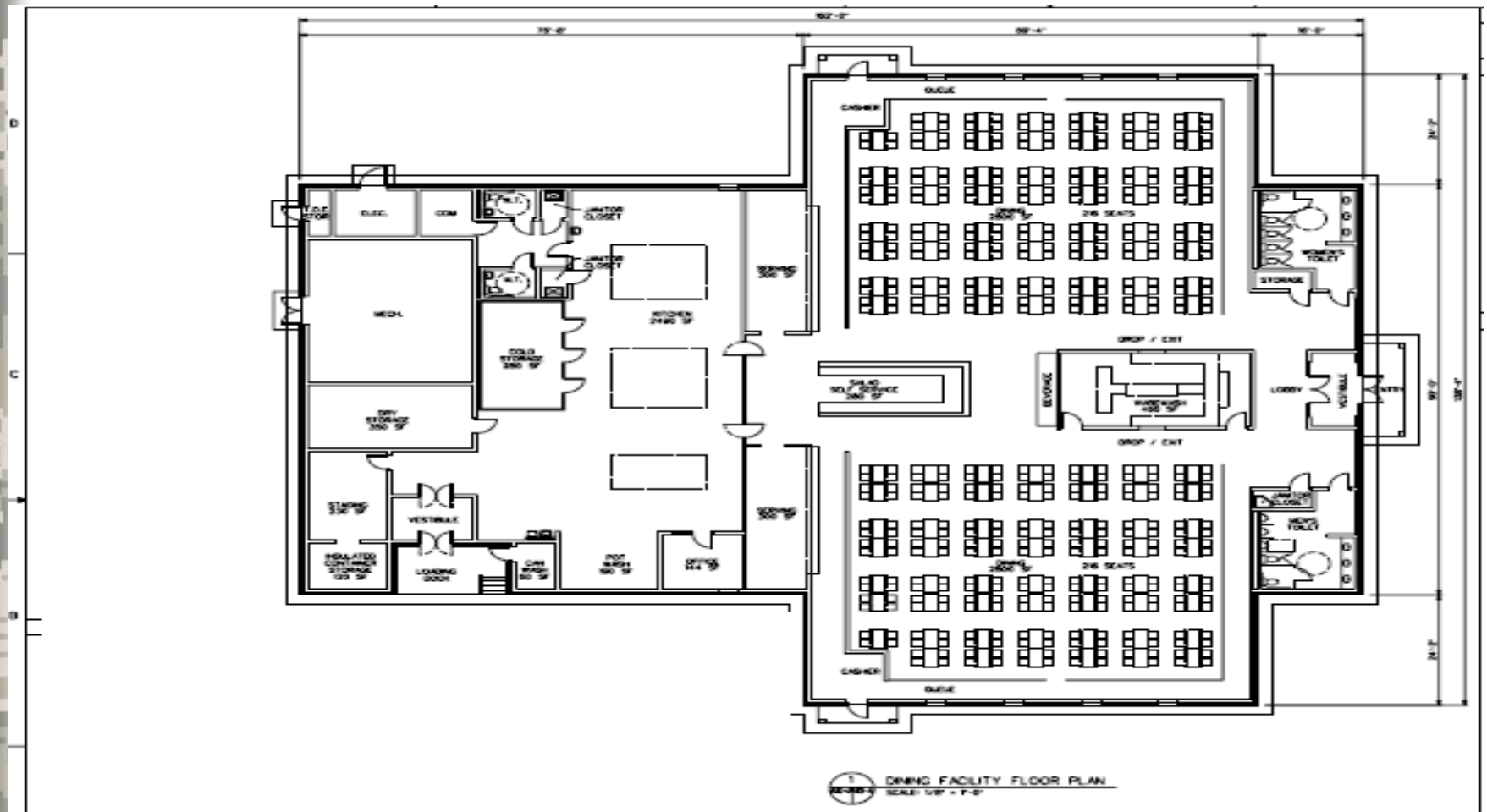
OPERATIONAL READINESS TRAINING
COMPLEX FLOOR DESIGNS

Dining Facility Floor Plan
UP TO 650



Dining Facility Floor Plan
651 and Above



1. How many Army and National Guard Dining Facilities are being build in your areas?

2. What can the Army Facilities and Equipment Division do better in designing your facilities?

3. What would you like to see incorporated in the future design facilities to make it a better place to serve Soldiers?

REQUISITION FOOD SERVICE EQUIPMENT

New procedures for ordering FSE from Defense Supply Center, Philadelphia (DSCP)

- FED is working with Defense Supply Center, Philadelphia (DSCP) to obtain new National Stock Numbers (NSN) for FSE

- Continue to work with State or Army Reserve Food Advisor or local representatives for procedures to order new FSE from DSCP

Ordering Procedures for Garrison FSE

- Customers obtain equipment funding through normal funding procedures.

- Use appropriate documents and automation to request FSE funds IAW local procedures:
  - Department of Defense (DOD) Form 1149
  - DOD Form 1348-6
  - Department of Army (DA) Form 2765-1
  - Standard Form (SF) 344
  - Unit Level Logistics System (ULLS)
  - Property Book Unit Supply Enhanced (PBUSE),
    and FEDLOG

New procedures for ordering FSE from DSCP Con't

- DSCP is currently reviewing the standard pricing of equipment items and updating to reflect current pricing. When this update is completed, the items and prices will be posted to the DSCP website:_ http://www.dscp.dla.mil/subs/pv/fse/index.asp
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- Customers can use this pricing information when formulating their open purchase document estimates.

- Once funded, submit requisitions directly to the local Installation Property Book Manager for processing.

New procedures for ordering FSE from DSCP Con't

- Customer orders may be placed with DSCP via military standard requisitioning and issue procedures (MILSTRIP) or other means to include electronic mail or facsimile.

- Once funded, submit requisitions directly to the local Installation Property Book Manager for processing.

DSCP Point of Contact Information

- Frank LaForgia, CIV 215-737-8768 DSN 444-8768
E-mail: frank.laforgia@dla.mil

- Tony Disandro, CIV 215-737-2937 DSN 444-2937
e-mail: anthony.disandro@dla.mil,

Food Program Manager's Role in an MCA project

- Provide data to the Installation Master Planner to develop the DD 1391 (include feeding mission, head count data, unit assigned to the DAFC, etc.

- Attend the planning and design Charrettes.

- Attend all design review meetings

- Submit requisitions for Government Furnish, Government Issues(GFGI) equipment

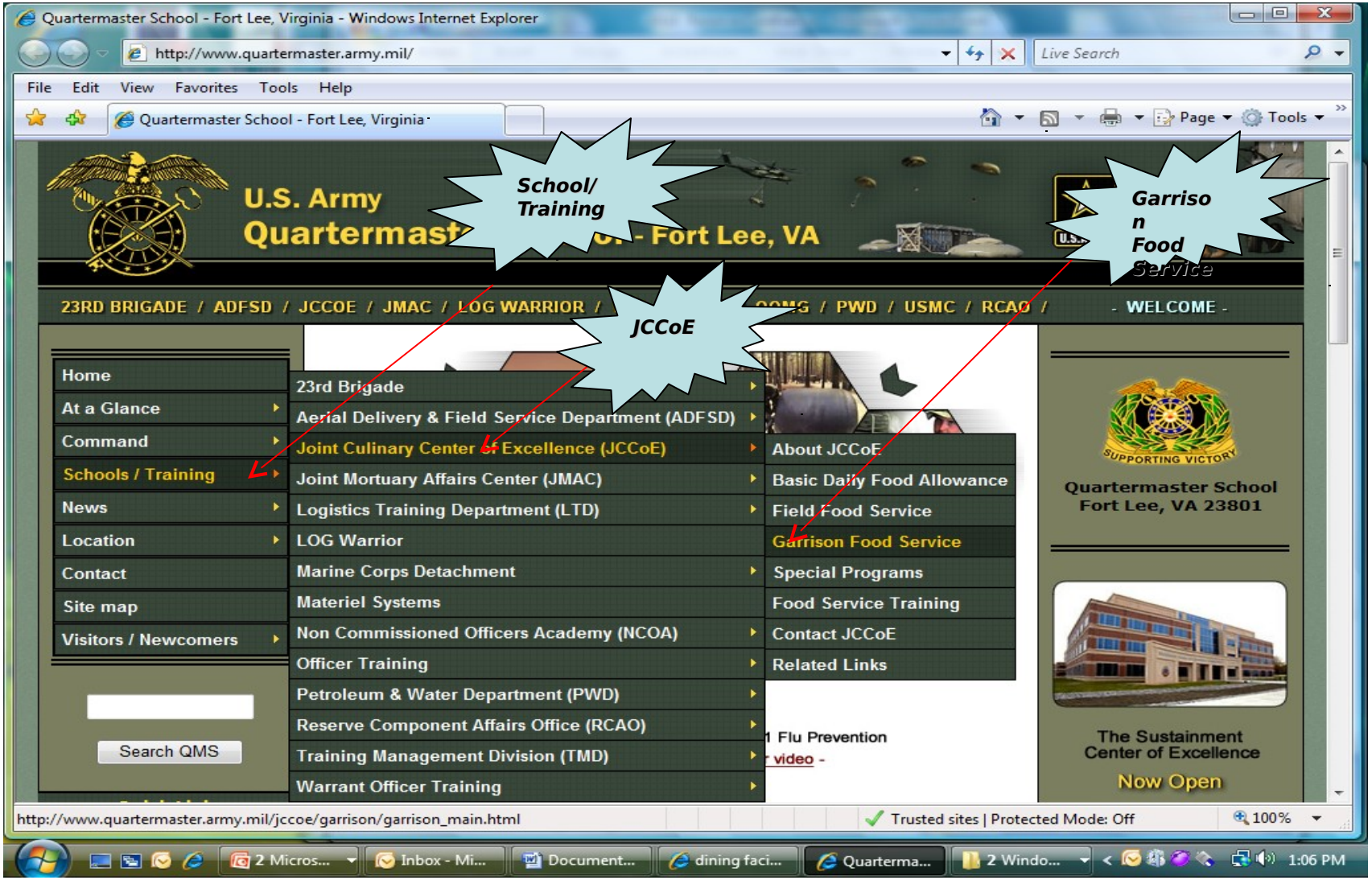
- Order the décor package based on décor package from the local COE and commercial vendors

- Serve as the on-site point of contact for MCA or renovation project

HOW TO FIND FSE AND GARRISON INFORMATION ON THE JCCoE WEB-SITE

http://www.quartermaster.army.mil/

JCCoE Web-Site



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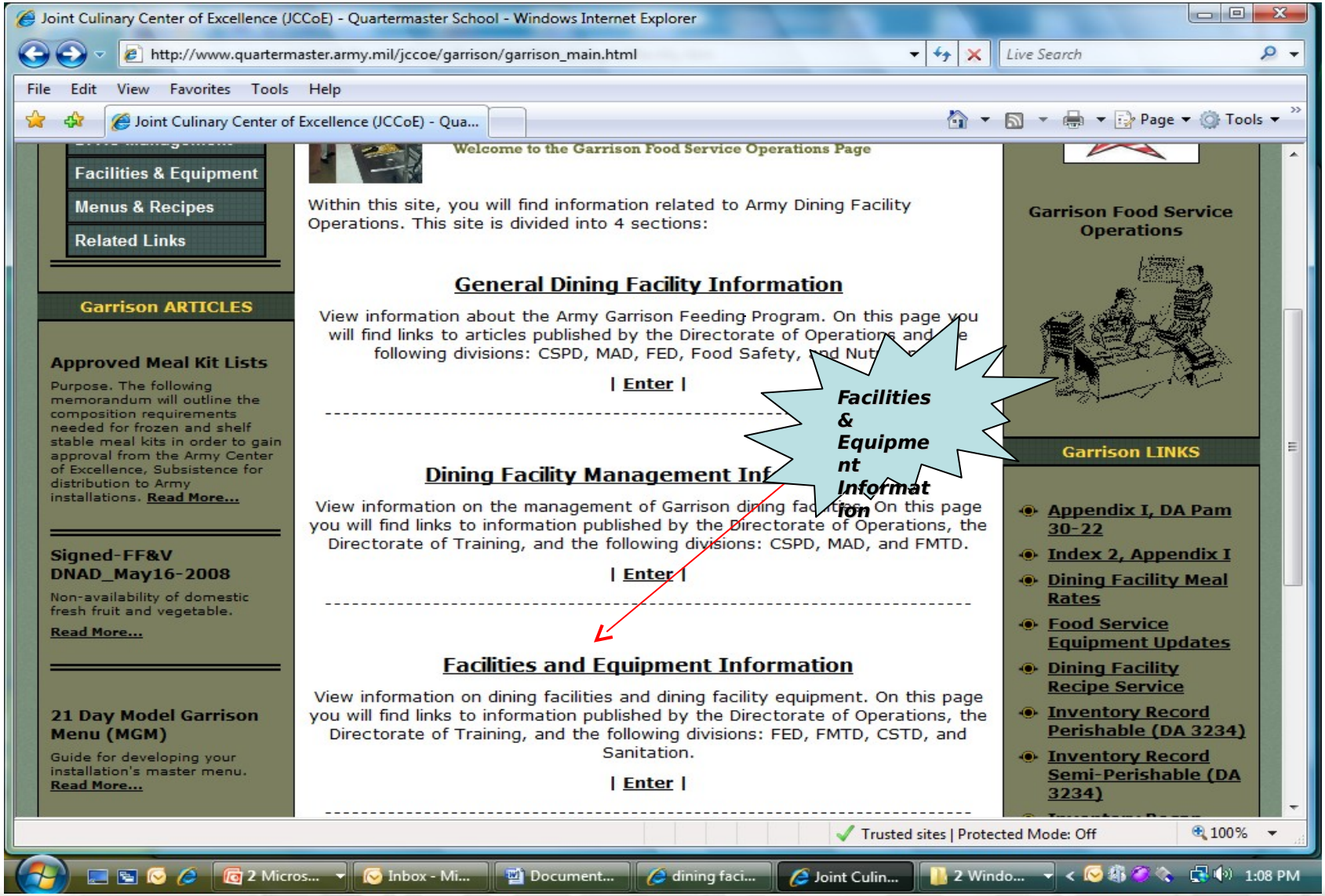
Joint Culinary Center of Excellence (JCCoE) - Quartermaster School - Windows Internet Explorer
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Live Search
File Edit View Favorites Tools Help
Joint Culinary Center of Excellence (JCCoE) - Qua...
Page Tools
Facilities & Equipment
Menus & Recipes
Related Links
Garrison ARTICLES
Approved Meal Kit Lists
Purpose. The following memorandum will outline the composition requirements needed for frozen and shelf stable meal kits in order to gain approval from the Army Center of Excellence, Subsistence for distribution to Army installations. Read More...
Signed-FF&V DNAD_May16-2008
Non-availability of domestic fresh fruit and vegetable.
Read More...
21 Day Model Garrison Menu (MGM)
Guide for developing your installation's master menu.
Read More...
Welcome to the Garrison Food Service Operations Page
Within this site, you will find information related to Army Dining Facility Operations. This site is divided into 4 sections:
General Dining Facility Information
View information about the Army Garrison Feeding Program. On this page you will find links to articles published by the Directorate of Operations and the following divisions: CSPD, MAD, FED, Food Safety, and Nut
| Enter |
Dining Facility Management Inf
View information on the management of Garrison dining facilities. On this page you will find links to information published by the Directorate of Operations, the Directorate of Training, and the following divisions: CSPD, MAD, and FMTD.
| Enter |
Facilities and Equipment Information
View information on dining facilities and dining facility equipment. On this page you will find links to information published by the Directorate of Operations, the Directorate of Training, and the following divisions: FED, FMTD, CSTD, and Sanitation.
| Enter |
Facilities & Equipment Information
Garrison Food Service Operations
Garrison LINKS
Appendix I, DA Pam 30-22
Index 2, Appendix I
Dining Facility Meal Rates
Food Service Equipment Updates
Dining Facility Recipe Service
Inventory Record Perishable (DA 3234)
Inventory Record Semi-Perishable (DA 3234)
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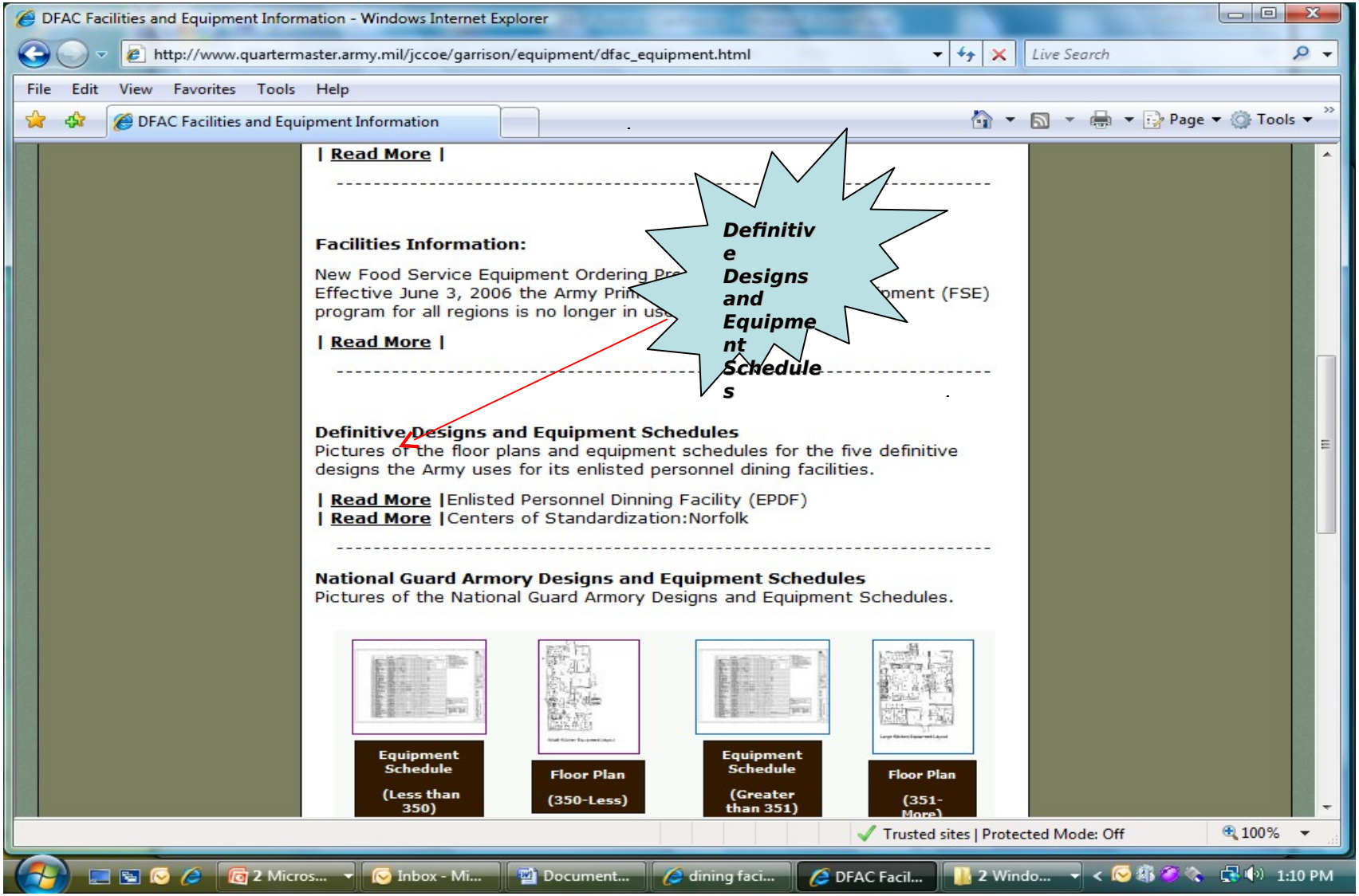
DFAC Facilities and Equipment Information - Windows Internet Explorer
http://www.quartermaster.army.mil/jccoe/garrison/equipment/dfac_equipment.html
Live Search
File Edit View Favorites Tools Help
DFAC Facilities and Equipment Information
Page Tools
| Read More |
Facilities Information:
New Food Service Equipment Ordering Pr
Effective June 3, 2006 the Army Prim
oment (FSE)
program for all regions is no longer in us
| Read More |
Definitive Designs and Equipment Schedules
Pictures of the floor plans and equipment schedules for the five definitive designs the Army uses for its enlisted personnel dining facilities.
| Read More | Enlisted Personnel Dinning Facility (EPDF)
| Read More | Centers of Standardization:Norfolk
National Guard Armory Designs and Equipment Schedules
Pictures of the National Guard Armory Designs and Equipment Schedules.
Equipment Schedule (Less than 350)
Floor Plan (350-Less)
Equipment Schedule (Greater than 351)
Floor Plan (351-More)
Definitive Designs and Equipment Schedules
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References

- AR 420-1
- AR 30-22
- DA PAM 30-22

CONCLUSION

In the Army, and especially in the rapidly changing Contemporary Operating Environment, a leader must know how the Army is moving forward with transformation and new Army designs. What was cover in today brief is only the start in change for future dining facilities. Food service personnel should be able to communicate their intent for change in garrison operations and designs. It is especially critical that you, as a junior or senior leader understand the information provided today and be able to efficiently and accurately communicate information when needed to accomplish the mission when asked to participate in command Charrettes (planning meeting) or design meeting .

QUESTION???

1. How many Army and National Guard Dining Facilities are being build in your areas?

2. What can the Army Facilities and Equipment Division do better in designing your facilities?

3. What would you like to see incorporated in the future design facilities to make it a better place to serve Soldiers?

Facilities & Equip. Division Contacts

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- **Wardell Carey…….DSN 687-3450 Com 804-734-3450**
- **Roderick Piggott……DSN 687-3329 Com 804-734-3329**
- **Ryan Mebane…….DSN 687-3122 Com 804-734-3122**